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[54] **COMPLETE NUTRITIONAL MILK COMPOSITIONS AND PRODUCTS**[75] Inventor: **A. Reza Kamarei**, Princeton, N.J.[73] Assignee: **Princeton Nutrition, L.L.C.**, Princeton, N.Y.[21] Appl. No.: **09/305,074**[22] Filed: **May 4, 1999****Related U.S. Application Data**

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[51] **Int. Cl.⁷** **A23L 1/304; A23C 9/00**[52] **U.S. Cl.** **426/72; 426/74; 426/233; 426/324; 426/521; 426/548; 426/648; 426/656; 426/657; 426/658; 229/213**[58] **Field of Search** **426/72, 74, 233, 426/324, 521, 541, 548, 648, 656, 657, 658; 229/213**[56] **References Cited****U.S. PATENT DOCUMENTS**

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[57] **ABSTRACT**

Complete nutritional milk compositions and products such as unflavored and flavored milks, yogurts, ice creams and frozen yogurts can be prepared through pasteurization, ultra-pasteurization or sterilization processes. By varying the choice and quantity of nutritional and functional ingredients, compositions which include a milk comprise, per service size: from about 0.1% to about 20% of the daily value of Sodium, Potassium, vitamin A, and vitamin C; from about 0.1% to about 40% of the daily value of Calcium; from about 0.1% to about 20% of the daily value of iron; from about 0.1% to about 30% of the daily value of vitamin D; from about 0.1% to about 20% of the daily value of vitamin E, vitamin K and Thiamine; from about 0.1% to about 30% of the daily value of Riboflavin; from about 0.1% to about 20% of the daily value of Niacin, vitamin B6, Folate, vitamin B12, Biotin, and Pantothenic acid; from about 0.1% to about 30% of the daily value of Phosphorus; and from about 0.1% to about 20% of the daily value of Iodine, Magnesium, Zinc, Selenium, Copper, Manganese, Chromium, Molybdenum, and Chloride; wherein the percent daily value (D.V.) is based on a 2,000 calorie diet.